

ZUCCHINI NOODLES WITH SUN-DRIED TOMATO PESTO

(slightly modified from The Iron You)

for the sun-dried tomato pesto:

½ cup oil-packed sun-dried tomatoes, drained

⅓ cup roasted almonds

4 tablespoons grated Parmigiano cheese

4 tablespoons grated Pecorino Romano cheese (or use all Parmigiano)

small bunch of fresh basil leaves

salt to taste

4 tablespoons olive oil

for the noodles:

6 medium-large zucchini

In a food processor (or blender) add roasted almonds and basil and pulse until roughly chopped. Add sun-dried tomatoes, Parmesan cheese, and Pecorino Romano cheese and process until a uniform paste has formed. Season with a little salt. With the food processor (or blender) running, stream in the olive oil and continue blending until the olive oil is emulsified into the pesto and the sauce looks uniform. Pesto can be stored in the refrigerator with a thin film of olive oil on top.

Using a spiralizer create zucchini noodles using your favorite blade, thin or thick, whatever you prefer.

Boil the zoodles in salted boiling water for 2 minutes, drain and mix with the pesto sauce while still very hot. Sprinkle with additional Parmigiano cheese before serving.